



**CLOS CACHET**  
the finest French wines

# DOMAINE DE BEL-AIR

## Moulin à Vent ‘Les Burdelines’

### 2020

01

**Provenance:**

Moulin à Vent, Beaujolais

02

**Grape Variety:**

100% Gamay

03

**Pairing:**

Barbequed meat, sausages or  
meat cooked in sauce

04

**Serving:**

Temperature: 16°C



**Vineyard Cultivation:**

Domaine de Bel-Air, owned and operated by Jean-Marc Lafont is producing Beaujolais wines of great finesse. It is indeed Jean-Marc's exemplary work in his very well-located vineyards that is the key to these magnificent wines. The Moulin-à-Vent "Burdelines" is from a vineyard planted on sandy granite and manganese of a salmon hue. The vines are on average 50 years old and bring a natural concentration to this wine.



**Vinification:**

Harvested by hand, with 2 sortings to eliminate further damaged berries and unripe grapes. These select grapes along with some destemmed grapes go into an open vat to undergo alcoholic fermentation. When the process is finished, the remaining grapes are pressed in a pneumatic press and the wine is matured in a stainless steel vat as well as in French oak barrels for nine months before bottling.



**Tasting Notes:**

I love the ripe blackberry aroma, plus the roast meat, floral and licorice notes of this beautifully balanced Moulin-a-Vent. Here is the elegant and fresh side of the appellation but without compromising on power, with the well-crafted tannins building nicely on the long finish. Many years of life ahead of it. Drink or hold. 93pts - James Suckling.



**Soil Type:**

Granite and manganese



**Method:**

High Environmental Value, Organic

**Clos Cachet**

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**Trade Portal**

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